E350/36 and E350/37
FLOOR-STANDING FRYERS

USERS INSTRUCTIONS

SECTION 1 - GENERAL DESCRIPTION

SECTION 2 - CONTROLS and OPERATION

SECTION 3 - COOKING HINTS

SECTION 4 - CLEANING and MAINTENANCE

This appliance has been CE-marked on the basis of compliance with the Low Voltage and EMC Directives for the voltages stated on the Data Plate.

IMPORTANT

This appliance must only be installed by a competent person in compliance with the regulations in force at the time.

UK regulations are listed on the front of the Installation and Service Manual.

Regular servicing by a qualified person is recommended to ensure the continued safe and efficient performance of the appliance.

WARNING - THIS APPLIANCE MUST BE EARTHED!

Upon receipt of this manual, the installer should instruct a responsible person (or persons) as to the correct operation and maintenance of the unit.

This equipment is designed FOR PROFESSIONAL USE ONLY and be operated by QUALIFIED persons. It is the responsibility of the supervisor or equivalent to ensure that the user wears SUITABLE PROTECTIVE CLOTHING. Attention should also be drawn to the fact that some parts of the appliance will, by necessity, become VERY HOT and could cause burns if touched accidentally.

Falcon Foodservice Equipment

T100643 Ref.1

HEAD OFFICE AND WORKS

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SERVICELINE CONTACT -

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SECTION 1 - GENERAL DESCRIPTION

The Falcon E350/36 & E350/37 floor mounted fryers are part of the Falcon 350 range of equipment. All units comprising this series are of modular dimensions of 350mm and 700mm wide.

This enables suites to be installed in a matching line. Some appliances, such as these fryers and ranges are floor mounted whereas others are designed for counter mounting.

The E350/36 fryer is 350mm wide with a single pan.

The E350/37 model is a double pan appliance which is 700mm wide.

Each pan has a separate element assembly which is individually thermostatically controlled.

Warning - THIS APPLIANCE MUST BE EARTHED.

SECTION 2 - CONTROLS and OPERATION

CONTROLS

The thermostat control knob and two indicator lamps are mounted on control panel. On E350/37 model, these are duplicated).

The MAINS lamp (RED) will become lit when external isolating switch is closed and will indicate that power is available to fryer.

The THERMOSTAT lamp (AMBER) only lights when heating elements are being supplied with current. This will extinguish when frying medium has reached selected frying temperature.

The elements are switched off when control knob is at O (OFF) position.

A drain valve for each individual pan is concealed behind door. This enables oil to be run off into a suitable receptacle.

Each pan is equipped with two chip baskets and a perforated base grid. A basket draining support is also provided and a dust cover is supplied for each pan.

Each pan is fitted with a SAFETY THERMOSTAT which will switch off elements in event of the oil becoming overheated should control thermostat fail. Should this occur, it will be necessary to have the appliance serviced by a qualified person who will rectify the fault and re-set the safety thermostat.

FRYING MEDIUM

Caution

The appliance will achieve optimum performance when a good quality vegetable oil is used as the frying medium. Nevertheless, favourable results may also be obtained from cooking fats, provided the following procedures are adhered to.

a) Never operate thermostat above smoke point of chosen fat, e.g. Some dripping can have a smoke point as low as 170°C. Reputable fat manufacturers supply this information.

b) To prevent localised overheating around elements or external walls of pan, fat should be broken up into small pieces when charging pan or topping up to a working level .The thermostat should not be set above 120°C until fat is in a liquid state.

OPERATION

Initial Charging Of The Pan

important

Ensure that appliance has been turned OFF at mains isolating switch.

Prior to operation, clean pan using hot water and detergent.

Rinse pan and dry it thoroughly before use.

Ensure that drain valve is closed.

Fill pan with oil to level mark on element guard.

Turn ON at isolating switch and set thermostat knob to desired frying temperature.

Leave appliance to heat up. When oil has reached selected temperature, amber light will extinguish and fryer is ready for use.

When oil temperature falls, ie. when food is immersed in oil, thermostat automatically restores supply of current to elements.

Oil capacity for model E350/36 is 12 litres and model E350/37 is 12 litres for each pan (a total of 24 litres).

Warning

Your attention is drawn with regard to the following safety related points -

Never under any circumstances switch fryer ON unless it is filled with oil or water.

Before draining pan or raising elements for cleaning, switch off at isolating switch.

Surge boiling may occur if over wet food or a larger than recommended load requires to be prepared.

There is a possibility that unit could catch fire if oil is allowed to go below specified operating level.

Old oil has a reduced flash point to that of fresh oil and is therefore more prone to surge boiling.

The MAXIMUM RECOMMENDED LOAD is 0.9kg (2 lbs) per pan.

SECTION 3 - COOKING HINTS

FRYING CHIPS

Chipped potatoes can be prepared by the following methods.

Raw to Finish

Set thermostat to 190°C and load each basket with 0.9kg (2 lb) of raw chips. Cook for 4 to 5 minutes.

Using this method an hourly output of up to 24.1kg (53 lb) of chips can be achieved from each pan.

Blanching

This method is used when large quantities of chips are required at peak periods, and involves pre-frying at a lower temperature (170°C). Basket loads of 0.9kg (2lbs) are recommended. Finishing should be carried out within 3 hours of blanching at a thermostat setting of 190°C. Cook for 1 to 2 minutes and serve immediately. Avoid further storage if possible.

Frying Fish

Fish is best cooked directly on base grid, not in the chip baskets. When fish is ready, remove it with a fish lifter. The recommended temperature is 170°C. Time varies in accordance with type and weight of fish.

Other Foods

Any type of food which is suitable for deep frying, has a particular cooking temperature at which best results are obtained. The following list gives a representative selection of food which may be deep fried together with recommended thermostat settings. The settings may be varied to suit individual requirements.

FOOD TYPE	Temperature
Fried Bread	190°C
Doughnuts	190°C
Fish Cakes	180°C
Chicken Portions	170°C
Sausages	170°C
Scampi	170°C
Meat (Chops, etc.)	170°C

SECTION 4 - CLEANING and MAINTENANCE

Important

DISCONNECT THE ELECTRICITY SUPPLY BEFORE ANY CLEANING IS UNDERTAKEN, THE APPLIANCE MUST NOT BE CLEANED WITH A JET OF WATER OR STEAM CLEANED.

Warning

Do not attempt to clean this appliance with acid or halogen based (eg. chlorine) descaling liquids or cleaning powders.

Stainless Steel Surfaces

It should be noted that stainless steel can be easily marked by certain scouring pads including nylon types and care should be exercised. When rubbing stainless steel with a cloth always rub along the grain direction.

Cleaning Procedure

In the interests of good housekeeping and hygiene, it is recommended that the appliance be cleaned daily as follows -

1. Ensure that fryer has been switched OFF at mains isolating switch.
2. Place a receptical directly below drain pipe.
3. Slowly open drain valve. This will allow oil to flow gently into vessel. Take care not to overfill receptical.
4. Having drained pan, close drain valve.
5. Remove basket and fish plate. Submerge these items in a sink filled with hot, soapy water.
6. Pour hot water and detergent into fryer pan. Detegent to water ratio is dependant upon strength of cleaning medium.
7. Set fryer control between 160° and 165°C. Allow water to heat and simmer slowly. Duration of this process is dependant upon how soiled the pan is.
8. Turn fryer OFF.
9. Drain water from the pan as item 4.
10. Rinse pan with clean water. Dry thoroughly. To gain access to wipe pan interior, elements can be hinged upward. Having fully raised elements, a supporting latch will automatically secure them in raised position.

Important Note

Ensure that elements have cooled before attempting this procedure

11. Wash and rinse basket and fish plate. These should be perfectly dry before replacement within the pan.
12. Ensure drain valve is closed. Remove pipe.
13. Strain/filter oil back into pan. If necessary, top up with clean oil to maximum level mark. DO NOT OVERFILL.

SERVICE

Contact address on title page of this manual.